

# Montsecano Pinot Noir 2018

This 100% bio-dynamic hand harvested, single vineyard Pinot Noir is aged and fermented completely in concrete egg. Dark ripe cherry and black fruits jump out of the glass with underlying raspberry fruit notes. A condensed and dark spiraling mid-palate shows layers of minerality and complexity, with hints of wet crushed rock(granite), sage, clove and blueberry . Rich full fruit, mineral driven, with a long, generous, smooth finish.



Vintage: 2018  
Varietal: 100% Pinot Noir  
Case Production 12 pack: 650  
Alcohol Content: 12%  
Region / Location: Las Dichas, Casablanca, Chile  
Vineyard: Montsecano,  
Planted: Planted in 2005-2006  
Altitude: 1,020-1,220 feet  
Farming Practices: Biodynamic  
Soil Type: Granitic  
Trellis System: Guyote Simple  
Yield: 0.8 tons/acre  
Stem Inclusion:  
Yeast: Native  
Winemaker: Montsecano  
Élevage: Cement Egg  
Lees Contact:  
Filtration Method: Unfiltered and Unfined  
Maceration / Fermentation:  
UPC Code: 7804635960010

# MONTSECANO

Julio Donoso and Andre Ostertag started Montsecano in 2005. They planted 4 hectares of Pinot Noir in las Dichas, Casablanca and built a small winery and cellar on the property. The vineyard is biodynamically farmed and is plowed by horse. The subterranean, geothermal winery is shaped like an egg, and they vinify exclusively with concrete egg and steel tank. Many believe that they produce two of the most highly regarded expressions of Pinot Noir in all of Chile. Julio and Andre incorporate a philosophical aspect that goes deeper than the vine and the energy is manifested on the property and in the bottle.

